

agrimontana



GELATO
ACCORDING TO
AGRIMONTANA



Quattro More than forty years of passion

It was April 1972, "Eurocanditi", a small factory of handmade candied fruits in the village of Roccavione, was moving in a new and modern home to Borgo San Dalmazzo, changing its company name in AZIENDA AGRIMONTANA and with that change began a story in some way revolutionary, anticipating now consolidated trends.

Agrimontana was founded with the express purpose to provide semi-finished ingredients (candied fruit in the present case), that the pastry artisan was not able to produce anymore for the excessive laboriousness and increasing labor costs, while maintaining the characteristics of the handicraft production. The mythical candied "Marrone" chestnut is an historical product, flanked by the orange candied in "small cubes", true pillars of the Agrimontana tradition, sole bulwarks against the barbarism of the savage industrial production that has ended up to debase the making of wonderful products many times considered "unwelcome" by the consumer.

agrimontana

The candying is traditional, and the fruit preparation is revolutionary: the use (in those times rare) of freezing raw materials, with the total abandonment of sulfur dioxide, marks a way that only much later someone will imitate. In the mid-seventies starts the production of fruit preserves both for the final consumer and for the confectioners.

The nineties marked the introduction of the marron glacé, with a strong action of positioning the brand among the consumers, with innovate lines of "consumer" products.

From 2006 onwards, the collaboration with the ILLY Group, who entered into participation in the AGRIMONTANA company, has allowed the development of industrial and trade synergies, culminating in the introduction of a range of chocolate at the highest level for laboratories, produced by DOMORI in Turin, and in the meantime acquired by the ILLY Group.

Thanks to the strong ILLY Group's investments in the modern plants for the production of chocolate "couvertures" for workshops, AGRIMONTANA now has a potential chocolate production of a "Professional" nature and absolute excellence. While devoting maximum efforts in research and development to the classic pastry channel, lately AGRIMONTANA has made its entrance. In the high-level ice cream market, with semi-finished products that fully comply with the traditional philosophy of total naturalness of the ingredients and non-invasive techniques of production: the group called "ARTISTI DEL GELATO" (ICE CREAM ARTISTS) that follows us with enthusiasm, is a proof of this fact.

It is still important to mention the wonderful support that the "MASSARI TEAM", led by the best Italian pastry chef (a narrow definition), is giving to our customers.

GELATO ACCORDING TO AGRIMONTANA

The "gelato" according to Agrimontana is based on a few fundamental principles:

- **healthy ice cream:** absolute naturalness of the ingredients that means total absence of: mono-di glycerides, not noble vegetable fats, hydrogenated fats, not really natural flavorings, dyes and preservatives;
- **excellent ice cream:** for each ingredient one has gone in search of the best quality sustainable;
- **professional ice cream:** In respect of the absolute naturalness technical aids designed to achieve a high level of technical characteristics were identified (texture, palatability, balancing, balance, smoothness, firmness, spread ability ...).

To ensure all these features we consider essential the use of our "structuring" products, the result of extensive research aimed to achieving a healthy, excellent and professional gelato.

A gelato according to Agrimontana.



STRUCTURING COMPOUNDS

All ingredients of absolutely natural origin.

NEUTRO 5

The "Neutro" plays a thickening and stabilizing role.

In Neutro 5 Agrimontana, this result is achieved with the right balance of guar gum and xanthan gum, carob bean flour. The emulsion is obtained with citrus fruits fibers.

50 CREAM

In the new Agrimontana 50 Cream the structure of the ice cream is guaranteed by a core thickener composed exclusively of carob seeds flour and citrus fruits fiber that is enriched with:

- 1) skimmed milk powder, in order to "warm up" the ice cream (body and chewiness);
- 2) milk proteins to facilitate the incorporation of air and a better resistance to thermal shock;
- 3) a mix of sugars as anti-caking agents in the preparation of the mixtures.

50 FRUIT

The structuring package of Neutro 5 is added with:

- 1) a mix of sugars;
- 2) a natural vegetable fiber (inulin), that is soluble in water and promotes the binding of its own molecules by increasing the compactness, the creaminess and the spread ability of the ice cream.

COMPLETE STRUCTURING COMPOUNDS

Agrimontana has already chosen and weighed for you the common ingredients to all cream based flavors to prepare or the pasteurized white mixture or a single flavor of ice cream.

"QUICK WEIGHT"

To facilitate the work of the ice cream maker, Agrimontana provides a composite recipe, where all the ingredients are well balanced with high quality and absolutely natural origin. In addition to the excellent technical characteristics (tightness in the refrigerated display, thermal shock resistance, spread ability), the Quickweight Agrimontana has the distinction of being particularly "light" in order to exalt even the most sensitive tastes (e.g., almonds). For a good pasteurized white mixture, dose 150 grams per liter of milk.

CREAM "EASYWEIGHT"

The Quickweight has been enriched with cream and whole milk powder, as well as plant fiber and fructose, for ice cream makers who want to lighten the load of their work or who do not have a consistent quality of milk, adding only water, in addition to the ingredient characterizing the flavor. The recommended dose of Cream Easyweight is 150 to 250g per liter of water.

FRUIT "EASYWEIGHT"

Agrimontana has simply enriched the 50 Fruit with the sugar that is required to perfectly balance the sorbets, making the work quicker and safer.

The recommended dose of Fruit Easyweight is 550 to 650g per liter of water.

SORBETS SYRUP

The syrup for sorbets created by Agrimontana contains a perfectly balanced mixture of sugars (including candied fruit syrups with a high content of inverted sugar).

PASTEURIZED WHITE MIXTURE

INGREDIENTS: STRUCTURING POWDERS

RECIPE WITH AGRIMONTANA 50 CREAM

ITEM CODE	INGREDIENTS	g DOSES	% DOSES
	whole milk	40,00	74,77
	sugar (sucrose)	7,50	14,02
	dextrose	2,13	3,98
	dehydrated glucose syrup 39DE	0,75	1,40
	skimmed milk powder	1,25	2,34
08205	Agrimontana 50 Cream	1,87	3,50
Total		53,50	100

RECIPE WITH AGRIMONTANA QUICKWEIGHT

ITEM CODE	INGREDIENTS	g DOSES	% DOSES
	whole milk	40,0	74,77
	sugar (sucrose)	7,5	14,02
08209	Agrimontana Quick weight	6,0	11,21
Total		53,50	100

For those who produce the ice cream from an unique base pasteurized white mixture from which the different tastes are obtained, we must bear in mind that:

- the base mixture is not a flavor;
- the base mix will be corrected flavor by flavor, in order to bring out the different tastes and possibly rebalance the various components (see some recipes);
- the base mix must be "light" and not flavored, in order to not interfere with subsequent additions of "taste".

Mix the dry ingredients thoroughly, then incorporate them in the milk as rain (suggested temperature of 40° C).



ITEM CODE	DESCRIPTION	NET WEIGHT Kg	BAGS / CARTON
08201	Neutro 5	1,0	3
08203	50 Fruit	1,0	6
08205	50 Cream	1,0	6
08209	Quick weight Cream	2,0	6
08206	Easy weight Cream	2,0	6
08212	Easy weight Cream	1,0	6
08207	Easy weight Fruit	2,0	6

MARRON GLACÉ ICE CREAM

A real delicacy, specialty for connoisseurs, the marron glacé ice cream is particularly suitable when the ice cream from a typical relief from the summer hotness, becomes a pleasure to be enjoyed throughout the year. Agrimontana, a leader in the marron glacé, is pleased to offer you its best ingredients.



BASIC RECIPE

ITEM CODE	INGREDIENTS	g DOSES	% DOSES
	white pasteurized mixture	2900	72,50
	fresh cream (35% m.g.)	600	15,00
03210	marron cream	500	12,50
Total		4000	100

RECIPE WITH AGRIMONTANA 50 CREAM

ITEM CODE	INGREDIENTS	g DOSES	% DOSES
	whole milk	2100	52,50
	sugar (sucrose)	60	1,50
	inverted sugar / honey	140	3,50
	fresh cream (35% m.g.)	450	11,25
	pasteurized egg yolk	50	1,25
	skim milk powder	110	2,75
08205	Agrimontana 50 cream	140	3,50
03210	marron cream	950	23,75
Total		4000	100

RECIPE WITH QUICK WEIGHT CREAM

ITEM CODE	INGREDIENTS	g DOSES	% DOSES
	whole milk	2180	54,50
	sugar (sucrose)	400	10,00
	fresh cream (35% m.g.)	600	15,00
08209	Agrimontana Quick weight	320	8,00
03210	marron cream	500	12,50
Total		4000	100

INGREDIENTS: MARRON GLACÉ AND CHESTNUT CREAM

Recognized by the pastry chefs from all over the world for their excellence and for the quality and naturalness, now proposed in the ice cream in old and new recipes. The quality of the food depends most of all on the quality of the raw materials. For this reason, Agrimontana uses only the fruits grown in a natural and preserved habitat in its integrity.

The Agrimontana "Marroni" are those who grow up on Italian chestnut woods where the peasant tradition of cultivating according to Nature lives. Only the best Italian chestnut cultivars that are selected for their morphological and organoleptic characteristics, are able to enter Agrimontana's production chain.



ITEM CODE	DESCRIPTION	NET WEIGHT Kg	BAGS / CARTON
03210	Marrons Cream (made with Chestnut Pcs)	5	3
01411	Big pieces of Marrons (Selected, First choice)	4	2
01515	Big pieces of Marrons in small tins	0,6	6
01423	Pieces of Marrons	4	2

CHOCOLATE ICE CREAM

Five different ways to say chocolate ice cream.

The taste of chocolate goes a step further.

Even in the ice cream sector. Going back to the origins.

The aroma of every single chocolate enraptures the senses, evoking the scent of far countries.

Venezuela, Peru, Madagascar, Ecuador, Tanzania.

A chocolate range that involves everyone.

In a truly singular way.



BASIC RECIPE – 72% CHOCOLATE			
ITEM CODE	INGREDIENTS	g DOSES	% DOSES
	white pasteurized base	3450	86,25
	inverted sugar / honey	50	1,25
	DOMORI dark chocolate couverture 72%	400	10,00
00616	Aromatiqo Cocoa powder 22/24	100	2,50
Total		4000	100

BASIC RECIPE – 100% CHOCOLATE			
ITEM CODE	INGREDIENTS	g DOSES	% DOSES
	white pasteurized base	3390	84,75
	inverted sugar / honey	110	2,75
	DOMORI 100% cocoa mass	400	10,00
00616	Aromatiqo Cocoa powder 22/24	100	2,50
Total		4000	100

RECIPE WITH AGRIMONTANA 50 CREAM – 72% CHOCOLATE			
ITEM CODE	INGREDIENTS	g DOSES	% DOSES
	whole milk	2600	65,00
	sugar (sucrose)	400	10,00
	dextrose 50	50	1,25
	inverted sugar / honey	200	5,00
	pasteurized egg yolk	50	1,25
	skimmed milk powder	70	1,75
08205	Agrimontana 50 cream	125	3,13
	DOMORI 72% dark chocolate couverture	380	9,50
00616	Aromatiqo Cocoa powder 22/24	125	3,13
Total		4000	100

RECIPE WITH AGRIMONTANA 50 CREAM – 100% CHOCOLATE			
ITEM CODE	INGREDIENTS	g DOSES	% DOSES
	whole milk	2500	62,50
	sugar (sucrose)	500	12,50
	dextrose	50	1,25
	inverted sugar / honey	200	5,00
	pasteurized egg yolk	50	1,25
	skim milk powder	70	1,75
08205	Agrimontana 50 cream	125	3,13
	DOMORI cocoa mass 100%	380	9,50
00616	Aromatiqo Cocoa powder 22/24	125	3,13
Total		4000	100

RECIPE WITH AGRIMONTANA QUICKWEIGHT – 100% CHOCOLATE			
ITEM CODE	INGREDIENTS	g DOSES	% DOSES
	whole milk	2590	64,75
	sugar (sucrose)	480	12,00
	inverted sugar / honey	50	1,25
08209	Agrimontana Quick weight	380	9,50
	DOMORI 100% cocoa mass	400	10,00
00616	Aromatiqo Cocoa powder 22/24	100	2,50
Total		4000	100

RECIPE WITH AGRIMONTANA QUICKWEIGHT – 72% CHOCOLATE			
ITEM CODE	INGREDIENTS	g DOSES	% DOSES
	whole milk	2540	63,50
	sugar (sucrose)	480	12,00
	inverted sugar / honey	100	2,50
08209	Agrimontana Quick weight	380	9,50
	DOMORI 72% dark chocolate couverture	400	10,00
00616	Aromatiqo Cocoa powder 22/24	100	2,50
Total		4000	100

CHOCOLATE SORBET

RECIPE WITH AGRIMONTANA 50 FRUIT – 72% CHOCOLATE			
ITEM CODE	INGREDIENTS	g DOSES	% DOSES
	water	2200	55,00
	sugar (sucrose)	350	8,75
	dextrose	180	4,50
	dehydrated glucose syrup 39DE	280	7,00
	pasteurized egg yolk	100	2,50
	inulin	100	2,50
08203	Agrimontana Fruit 50	140	3,50
	DOMORI 72% dark chocolate couverture	500	12,50
00616	Aromatiqo Cocoa powder 22/24	150	3,75
Total		4000	100

RECIPE WITH AGRIMONTANA 50 FRUIT – 100% CHOCOLATE

ITEM CODE	INGREDIENTS	g DOSES	% DOSES
	water	2300	57,50
	sugar (sucrose)	480	12,00
	dextrose	200	5,00
	dehydrated glucose syrup 39DE	280	7,00
	pasteurized egg yolk	100	2,50
08203	Agrimontana Fruit 50	140	3,50
	DOMORI 100% cocoa mass	400	10,00
00616	Aromatiqo Cocoa powder 22/24	100	2,50
Total		4000	100



INGREDIENTS: COVERTURES, COCOA MASSES AND POWDER.

The single origins

Domori Cocoa is a unique and inimitable raw material. Excellent varieties of Criollo, Trinitario and Nacional "aromatic" cocoas, an accurate control of the supply chain, innovative production methods allow you to get the masses and couvertures a very strong aromatic taste, exceptional for the ice cream.

- Arriba from Ecuador, Nacional cocoa type, with notes of hazelnut, banana and citrus. Fresh and delicate.
- Apurimac from Peru, recently created hybrid (Trinitario type cocoa) with hints of flowers, caramel, cream. Very delicate, with good acidity.
- Sambirano from Madagascar, Trinitario with red fruits notes accompanied by a pleasant acidity. Great persistence. Sweet, round.
- Sur Del Lago from Venezuela, identifies more types of Trinitario cocoa trees with a high presence of Criollo genetic. Notes of almond and coffee. Great finesse, roundness and persistence.
- Puertomar, pure Criollo "2009 Golden Tablet", which confirms its primacy in 2008 as the best "cru": notes of cream, spices, almond and cherry jam. Excellent sweetness and roundness.
- Morogoro, Tanzania Trinitarian. Primary cocoa taste with hints of spices and woods. It does not have any of the defects that are typical of the African Forastero (acidity, bitterness, astringency).

Cocoa Mass

ITEM CODE	DESCRIPTION	% CACAO	FORMAT	KG / CARTON
00818	ARRIBA Ecuador pure origin	100%	pastils	10
00885	APURIMAC Peru pure origin	100%	pastils	10
00841	SAMBIRANO Madagascar pure origin	100%	pastils	10
00812	SUR DEL LAGO Vénézuéla Pure Origin	100%	pastils	10
00914	MOROGORO Tanzania Pure Origin	100%	pastils	10

Couverture

ARRIBA Ecuador pure origin

ITEM CODE	DESCRIPTION	% CACAO	FORMAT	KG / CARTON
00819	Couverture	72%	pastils	10

APURIMAC Peru pure origin

ITEM CODE	DESCRIPTION	% CACAO	FORMAT	KG / CARTON
00886	Couverture	72%	pastils	10

SAMBIRANO Madagascar pure origin

ITEM CODE	DESCRIPTION	% CACAO	FORMAT	KG / CARTON
00896	Couverture	72%	pastils	10

SUR DEL LAGO Vénézuéla Pure Origin

ITEM CODE	DESCRIPTION	% CACAO	FORMAT	KG / CARTON
00897	Couverture	72%	pastils	10

PUERTOMAR Vénézuéla Pure Origin

ITEM CODE	DESCRIPTION	% CACAO	FORMAT	KG / CARTON
00852	Couverture CRIOLLO pains de 500 g	75%	pastils	5

MOROGORO Tanzania Pure Origin

ITEM CODE	DESCRIPTION	% CACAO	FORMAT	KG / CARTON
00915	Couverture	68%	pastils	10

Aromatiqo cocoa powder and broad beans

ITEM CODE	DESCRIPTION	FORMAT	KG / CARTON
00606	Cocoa powder 10-12% fats in plastic bucket - 5 Kg	poudre	5
00616	Cocoa powder 22-24% fats in plastic bucket - 5 Kg	poudre	5
00619	Cocoa powder 22-24% fats in bag - 500 g	poudre	10
00908	Toasted cocoa broad beans in bag - 500 g	broad beans	4

CHOCOLATE ICE CREAM: "INNOVATION"

Domori selects the "crus". Agrimontana turns them into inimitable ice creams and sorbets. The range of liquid preparations of "Innovation" chocolate guarantees the high quality of the final product, optimizing the method of preparation. Agrimontana signs this innovative formula, for those who know that a recipe, in order to assert their superiority, must ensure an always reachable perfection.

Times have changed.

Twelve minutes to get a sorbet or ice cream with class, thanks to "Innovation". Extreme dissolvability of the preparation, easier dosage and absence of pasteurization simplify the production phase.

It's better to be excellent.

"Innovation" maintains a durable stability in the refrigerated display: the end product is always the same in texture and flavor, unsurpassed. Optimization of resources in the preparation phase and less dispersion of energies are an innovation index. the equation is simple: a can of Innovation is equivalent to a bowl of ice cream.



BASIC RECIPE – ICE CREAM INNOVATION

ITEM CODE	INGREDIENTS	g DOSES	% DOSES
	Agrimontana "Ice Cream Chocolate Innovation"	2700	60
	whole milk	1350	30
	whole milk (35% m.g.)	450	10
Total		4500	100

BASIC RECIPE – SORBET INNOVATION

ITEM CODE	INGREDIENTS	g DOSES	% DOSES
	Agrimontana "Sorbet Chocolate Innovation"	2700	60
	water	1800	40
Total		4500	100

INGREDIENTS: CHOCOLATE "INNOVATION".

Guaranteed quality.

The ingredients are carefully selected between Domori single origins, Aromatiqo cocoa powder, Agrimontana candied fruits syrups, orange fiber (for sorbet) and carob flour (for ice cream). From established materials, genuine and authentic ice cream are brought to life.



Innovation

Sherbet			
ITEM CODE	DESCRIPTION	NET WEIGHT Kg	BAGS / CARTON
05080	Arriba Sherbet	2,7	2
05081	Sur del Lago Sherbet	2,7	2
05092	Morogoro Sherbet	2,7	2
05090	Sirap pour Sherbet	3,0	2
Glace			
ITEM CODE	DESCRIPTION	NET WEIGHT Kg	BAGS / CARTON
05085	Arriba Ice Cream	2,7	2
05086	Sur del Lago Ice Cream	2,7	2
05093	Morogoro Ice Cream	0,9	6

PIEDMONT HAZELNUT ICE CREAM

This is one of the most well known flavors in ice cream, and qualifies in a decisive way the work of the master ice cream maker.

A great hazelnut ice cream will remind the customer of you.



BASIC RECIPE

ITEM CODE	INGREDIENTS	g DOSES	% DOSES
	white pasteurized mixture	3550	88,75
	inverted sugar / honey	80	2
05005	IGP Piedmont hazelnut paste	370	9,25
Total		4000	100

RECIPE WITH AGRIMONTANA 50 CREAM

ITEM CODE	INGREDIENTS	g DOSES	% DOSES
	whole milk	2600	65,00
	sugar (sucrose)	580	14,50
	dextrose	110	2,75
	inverted sugar / honey	100	2,50
	skim milk powder	70	1,75
08205	Agrimontana 50 cream	140	3,50
005422	IGP Piedmont hazelnut paste	400	10,00
Total		4000	100

RECIPE WITH AGRIMONTANA QUICK WEIGHT

ITEM CODE	INGREDIENTS	g DOSES	% DOSES
	whole milk	2650	66,25
	sugar (sucrose)	500	12,50
	inverted sugar / honey	80	2,00
08209	Agrimontana Quick weight	400	10,00
005422	IGP Piedmont hazelnut paste	370	9,25
Total		4000	100

INGREDIENTS: HAZELNUT PASTE AND HAZELNUTS.

The great tradition of Italian nuts, with its uniqueness recognized throughout the world, finds a full exaltation in the artisan gelato and in a variety of pastry applications.

I.G.P. "trilobata" hazelnut from Piedmont.

From our Langa, Roero and Monferrato lands, with its incomparable taste, fragrance, friability, with more or less strong toasting, beautiful by itself, an indispensable element of a true "gianduja" and characterizing ingredient of an excellent nougat.



Noisette

ITEM CODE	DESCRIPTION	NET WEIGHT Kg	BAGS / CARTON
050422	IGP Piedmont Hazelnut Paste	2,5	2
05005	Toasted, whole Piedmont Hazelnuts	2,0	3
05006	Toasted Piedmont Hazelnut grains	2,0	3

GIANDUJA ICE CREAM

Typical Turin taste, it is always among the flavors that should not be missed.

Do you want to customize your gianduja (with more hazelnut, more bitter taste, etc. ...)?

We are at your disposal.



BASIC RECIPE			
ITEM CODE	INGREDIENTS	g DOSES	% DOSES
	white pasteurized mixture	3500	87,50
	inverted sugar / honey	30	0,75
00616	Aromatico Cocoa powder 22/24	100	2,5
050382	dark gianduja	370	9,25
Total		4000	100

RECIPE WITH AGRIMONTANA 50 CREAM			
ITEM CODE	INGREDIENTS	g DOSES	% DOSES
	whole milk	2700	67,50
	sugar (sucrose)	520	13,00
	dextrose	180	4,50
	skim milk powder	50	1,25
08205	Agrimontana 50 cream	140	3,50
00616	Aromatico Cocoa powder 22/24	70	1,75
050382	dark gianduja	340	8,50
Total		4000	100

RECIPE WITH AGRIMONTANA QUICK WEIGHT			
ITEM CODE	INGREDIENTS	g DOSES	% DOSES
	whole milk	2620	65,50
	sugar (sucrose)	490	12,25
	inverted sugar / honey	30	0,75
08209	Agrimontana Quickweight	390	9,75
00616	Aromatico Cocoa powder 22/24	100	2,50
050382	dark gianduja	370	9,25
Total		4000	100

INGREDIENTS: PRALINES, PASTES AND "STRACCIATELLE".

Based on IGP Piedmont hazelnut and Arriba Nacional chocolate.

Creams with simple and excellent ingredient structure: hazelnut, Arriba Nacional cocoa mass, sugar, cocoa butter, milk powder (in milk gianduja), non-GMO soy lecithin.



ITEM CODE	DESCRIPTION	BAGS / CARTON
05027	Piedmont Hazelnuts and Sicily Almonds smooth Praline 60%	2
05028	Piedmont Hazelnuts smooth Praline 60%	2
05029	Piedmont Hazelnuts 'à l'ancienne' Praline 50%	2
050372	Milk Gianduja	2
050382	Dark Gianduja	2
05026	Sicily Almonds 'à l'ancienne' Praline 50%	2
05022	Sicily Almonds smooth Praline 60%	2

PISTACHIO ICE CREAM

Increasingly popular flavor, has built the reputation of the ice cream artisans that have made a point of strength of it.

A pistachio ice cream is an excellent appeal, so formidable that it attracts evolved and aware customers.



BASIC RECIPE

ITEM CODE	INGREDIENTS	g DOSES	% DOSES
	white pasteurized mixture	3540	88,50
	inverted sugar / honey	90	2,25
00564	Bronte pistachio paste	370	9,25
Total		4000	100

RECIPE WITH AGRIMONTANA 50 CREAM

ITEM CODE	INGREDIENTS	g DOSES	% DOSES
	whole milk	2600	65,00
	sugar (sucrose)	580	14,50
	dextrose	200	5,00
	skim milk powder	80	2,00
08205	Agrimontana 50 cream	140	3,50
00564	Bronte pistachio paste	400	10,00
Total		4000	100

RECIPE WITH AGRIMONTANA QUICK WEIGHT

ITEM CODE	INGREDIENTS	g DOSES	% DOSES
	whole milk	2650	66,25
	sugar (sucrose)	490	12,25
	honey	90	2,25
08209	Agrimontana Quickweight	400	10,00
00564	Bronte pistachio paste	370	9,25
Total		4000	100

INGREDIENTS: PISTACHIO PASTE.

The Sicily Pistachio from Bronte

Bronte is the capital city of the Italian pistachio, a fruit with taste and aroma that are universally recognized as unique and special. "The green gold", so as the pistachio is called, sweet, delicate and aromatic.

The "Agrimontana Selection" Pistachio

The pure pistachio paste derived from the selection of the best pistachios.



ITEM CODE	DESCRIPTION	NET WEIGHT Kg	BAGS / CARTON
00567	Pure Pistachio Paste	1,0	3
00564	Pure Pistachio Paste 'Silk' (100% refined Bronte Pistachios, Sicily)	1,0	3

ALMOND ICE CREAM

Even a "niche" flavor can become a bestseller if it is proposed in full compliance with the delicacy of the almond. Do avoid flavored bases that tend to cover the lightness of the aromatic components.



BASIC RECIPE

ITEM CODE	INGREDIENTS	g DOSES	% DOSES
	white pasteurized mixture	3450	86,25
	honey	100	2,50
00554	Val di Noto Almond	450	11,25
Total		4000	100

RECIPE WITH AGRIMONTANA 50 CREAM

ITEM CODE	INGREDIENTS	g DOSES	% DOSES
	whole milk	2550	63,75
	sugar (sucrose)	580	14,50
	dextrose	210	5,25
	skim milk powder	70	1,75
08205	Agrimontana 50 cream	140	3,50
00554	Val di Noto Almond	450	11,25
Total		4000	100

RECIPE WITH AGRIMONTANA QUICK WEIGHT

ITEM CODE	INGREDIENTS	g DOSES	% DOSES
	whole milk	2580	64,50
	sugar (sucrose)	480	12,00
	honey	100	2,50
08209	Agrimontana Quick weight	390	9,75
00554	Val di Noto Almond	450	11,25
Total		4000	100

INGREDIENTS: ALMOND PASTE.

The Sicily Almond from the Val di Noto

From the countryside of Noto, in the Syracuse area, the fruit has come more fragrant, and the most rich in protein and essences. Mediterranean scents, unmistakable. The sweet and the bitter, harmonious contrast of the Sicily lands.



ITEM CODE	DESCRIPTION	NET WEIGHT Kg	BAGS / CARTON
00554	Sicily Almond Paste	3,0	2
05026	Sicily Almonds 'à l'ancienne' Praline 50%	3,0	2

COFFEE ICE CREAM

For those who like a softer impact, closer to the cappuccino, we recommend the Illy coffee paste, that is characterized by the presence of a small amount of coffee powder.

If you would prefer a more impactful one, the liquid extract of Illy coffee is the ideal one for you.



BASIC RECIPE

ITEM CODE	INGREDIENTS	g DOSES	% DOSES
	white pasteurized mixture	3300	82,50
	honey	100	2,50
	fresh cream (35% m.g.)	480	12,00
05075	illy coffee extract	120	3,00
Total		4000	100

RECIPE WITH AGRIMONTANA 50 CREAM WITH ILLY COFFEE EXTRACT

ITEM CODE	INGREDIENTS	g DOSES	% DOSES
	whole milk	2300	57,50
	sugar (sucrose)	600	15,00
	dextrose	190	4,75
	fresh cream (35% m.g.)	600	15,00
	skimmed milk powder	70	1,75
08205	Agrimontana 50 cream	140	3,50
05075	illy coffee extract	100	2,50
Total		4000	100

RECIPE WITH AGRIMONTANA 50 CREAM WITH ILLY COFFEE PASTE

ITEM CODE	INGREDIENTS	g DOSES	% DOSES
	whole milk	2500	62,50
	sugar (sucrose)	530	13,25
	dextrose	190	4,75
	fresh cream (35% m.g.)	400	10,00
	skimmed milk powder	60	1,50
08205	Agrimontana 50 cream	140	3,50
05070	illy coffee paste	180	4,50
Total		4000	100

RECIPE WITH AGRIMONTANA QUICKWEIGHT

ITEM CODE	INGREDIENTS	g DOSES	% DOSES
	whole milk	2470	61,75
	sugar (sucrose)	460	11,50
	inverted sugar / honey	100	2,50
08209	Agrimontana Quick weight	370	9,25
	fresh cream (35% m.g.)	480	12,00
05075	illy coffee extract	120	3,00
Total		4000	100

INGREDIENTS: ILLY COFFEE

The secret of the illy blend is in the balance of the best types of Arabica beans that come from different countries:

- Colombia (sweet coffee);
- Guatemala (intense aroma ranging from flowery to chocolaty);
- Kenya (acid and aromatic);
- Ethiopia (extremely floral, with caramel notes);
- India (full body, with a touch of bitterness and a spicy positive aroma);
- El Salvador, Costa Rica, Mexico, Panama and Honduras (sweet and light).



ITEM CODE	DESCRIPTION	NET WEIGHT Kg	BAGS / CARTON
05070	illy Coffee Paste	1,0	3
05075	illy Coffee Extract in plastic bottle	1,0	3

FIORDIPANNA ICE CREAM

Lighter or creamier, fatter or thinner, more or less sweet, a hundred variables, but the secret is the excellence of the ingredients:

Structuring compounds, milk, cream.



BASIC RECIPE

ITEM CODE	INGREDIENTS	g DOSES	% DOSES
08201	white pasteurized mixture	3400	85,00
	honey	100	2,50
	fresh cream (35% fat)	500	12,50
Total		4000	100

RECIPE WITH AGRIMONTANA 50 CREAM

ITEM CODE	INGREDIENTS	g DOSES	% DOSES
	whole milk	2300	57,50
	sugar (sucrose)	600	15,00
	dextrose	190	4,75
	fresh cream (35% fat)	700	17,50
	skimmed milk powder	70	1,75
08205	Agrimontana 50 cream	140	3,50
Total		4000	100

RECIPE WITH AGRIMONTANA QUICKWEIGHT

ITEM CODE	INGREDIENTS	g DOSES	% DOSES
	whole milk	2540	63,50
	sugar (sucrose)	480	12,00
	honey	100	2,50
	fresh cream (35% m.g.)	500	12,50
08209	Agrimontana Quickweight	380	9,50
Total		4000	100

FRUIT SORBETS

With the term "sweet fruit" we intend to bring together those fruits that normally have a sugar content exceeding 10%.

In general, the following fruits of this group may be representative: apricot, cherry, pineapple, watermelon, banana, persimmon, date, fig, kiwi, mango, apple, melon, passion fruit, pear, plum, grapes.

With the term "other fruit" we intend to gather those fruits with sugar content below 10%: sour cherry, strawberry, guava, raspberry, blueberry, blackberry, papaya, peach, black currant, gooseberry.

SORBET WITH AGRIMONTANA 50 FRUIT

SORBET WITH FRUIT PUREE



RECIPE WITH PUREE 35%			
ITEM CODE	INGREDIENTS	g DOSES	% DOSES
	water	1480	37,00
	sugar	690	17,25
	dextrose	120	3,00
	inulin	50	1,25
08203	Agrimontana Fruit Base 50	90	2,25
	Agrimontana puree 10% sugar	1540	38,50
	lemon juice	30	0,75
Total		4000	100

RECIPE WITH PUREE 50%			
ITEM CODE	INGREDIENTS	g DOSES	% DOSES
	water	890	22,25
	sugar	620	15,50
	dextrose	120	3,00
	inulin	50	1,25
08203	Agrimontana Fruit Base 50	90	2,25
	Agrimontana puree 10% sugar	2200	55,00
	lemon juice	30	0,75
Total		4000	100

SORBET WITH FRESH FRUIT



RECIPE WITH 35% SWEET FRESH FRUIT			
ITEM CODE	INGREDIENTS	g DOSES	% DOSES
	water	1460	36,50
	sugar	850	21,25
	dextrose	120	3,00
	inulin	50	1,25
08203	Agrimontana Fruit Base 50	90	2,25
	fresh fruit sweet / sweet fruit puree unsweetened	1400	35,00
	lemon juice	30	0,75
Total	lemon juice		100

RECIPE WITH 50% SWEET FRESH FRUIT			
ITEM CODE	INGREDIENTS	g DOSES	% DOSES
	water	1000	25,00
	sugar	710	17,75
	dextrose	120	3,00
	inulin	50	1,25
08203	Agrimontana Fruit Base 50	90	2,25
	fresh fruit sweet / sweet fruit puree unsweetened	2000	50,00
	lemon juice	30	0,75
Total		4000	100

RECIPE WITH 35% NOT SWEET FRESH FRUIT			
ITEM CODE	INGREDIENTS	g DOSES	% DOSES
	water	1420	35,50
	sugar	870	21,75
	dextrose	130	3,25
	inulin	50	1,25
08203	Agrimontana Fruit Base 50	100	2,50
	other fresh fruit / other unsweetened fruit puree	1400	35,00
	lemon juice	30	0,75
Total	lemon juice		100

RECIPE WITH 50% NOT SWEET FRESH FRUIT

ITEM CODE	INGREDIENTS	g DOSES	% DOSES
	water	890	22,25
	sugar	800	20,00
	dextrose	130	3,25
	inulin	50	1,25
08203	Agrimontana Fruit Base 50	100	2,50
	other fresh fruit / other unsweetened fruit puree	2000	50,00
	lemon juice	30	0,75
Total		4000	100

RECIPE WITH CITRUS FRUITS JUICE

ITEM CODE	INGREDIENTS	g DOSES	% DOSES
	water	1820	45,50
	sugar (sucrose)	860	21,50
	dextrose	150	3,75
	inulin	70	1,75
08203	Agrimontana Fruit Base 50	100	2,50
	lemon juice - grapefruit - orange	1000	25,00
Total		4000	100

SORBET WITH AGRIMONTANA SUGARS SYRUP

SORBET WITH FRUIT PUREE



RECIPE WITH 35% PUREE

ITEM CODE	INGREDIENTS	g DOSES	% DOSES
	Agrimontana sugar syrup	1140	28,5
	water	1260	31,5
	Agrimontana puree 10% sugar	1600	40,0
Total		4000	100

RECIPE WITH 50% PUREE

ITEM CODE	INGREDIENTS	g DOSES	% DOSES
	Agrimontana sugar syrup	1040	26
	water	760	19
	Agrimontana puree 10% sugar	2200	55
Total		4000	100

SORBET WITH FRESH FRUIT



RECIPE WITH 35% SWEET FRESH FRUIT

ITEM CODE	INGREDIENTS	g DOSES	% DOSES
	Agrimontana sugar syrup	1160	29
	water	1440	36
	fresh fruit / unsweetened sweet fruit puree	1400	35
Total		4000	100

RECIPE WITH 50% SWEET FRESH FRUIT

ITEM CODE	INGREDIENTS	g DOSES	% DOSES
	Agrimontana sugar syrup	1000	25
	water	1000	25
	fresh fruit / unsweetened sweet fruit puree	2000	50
Total		4000	100

RECIPE WITH SUGAR SYRUP AND FRESH FRUITS - 35%

ITEM CODE	INGREDIENTS	g DOSES	% DOSES
	Agrimontana sugar syrup	1320	33
	water	1280	32
	fresh fruit / unsweetened fruit puree	1400	35
Total		4000	100

RECIPE WITH SUGAR SYRUP AND FRESH FRUITS - 50%

ITEM CODE	INGREDIENTS	g DOSES	% DOSES
	Agrimontana sugar syrup	1200	30
	water	800	20
	fresh fruit / unsweetened fruit puree	2000	50
Total		4000	100

RECIPE WITH SUGAR SYRUP AND CITRUS FRUITS JUICE

ITEM CODE	INGREDIENTS	g DOSES	% DOSES
	Agrimontana sugar syrup	1600	40
	water	1400	35
	lemon juice - grapefruit - orange	1000	25
Total		4000	100

INGREDIENTS: THE FRUIT PUREES

Fruit purees, with no preservatives, no flavor, no gelling agents and without thickeners. Produced starting from fruit that are grown to the exacting standards of Agrimontana and picked at the right point of ripeness.

A slight pasteurization and aseptic cold filling, makes them safe against the bacterial charge. Easy to use, they retain all the characteristics of the fresh fruit. On average, the percentage of sugars in the Agrimontana purées is around 20% (fruit sugar and added sugar).



ITEM CODE	DESCRIPTION	NET WEIGHT Kg	BAGS / CARTON
07010	Apricot	1,0	5
07020	Pineapple	1,0	5
07030	Banana	1,0	5
07060	Strawberry	1,0	5
07070	Raspberry	1,0	5
07110	Mandarin	1,0	5
07120	Mango	1,0	5
07130	Blueberry	1,0	5
07140	Passion fruit	1,0	5
07150	White Peach	1,0	5
07160	Williams Pear	1,0	5

VARIEGATI

THE "STRACCIATELLE"

Cherry Stracciatella: traditionally famous for the true sour cherries (that are candied without sulfur dioxide, with only their color and their flavor), Agrimontana proposes an absolutely natural sour cherry Stracciatella (variegato): 80% of sour cherries, sugar, juice of sour cherries, pectin ... and nothing else.

Apricot Stracciatella: round apricots from Saluzzo in semi-candied pieces in its juice and sugar syrup, for a "variegato" of exception.

Orange Stracciatella: the traditional bitter orange from Agrimontana with candied peels that are cut into julienne filets, in its juice and sugar syrup.

Figs Stracciatella: from Cilento, the white semi-candied figs in a wonderful fig and sugar cream.



ITEM CODE	DESCRIPTION	NET WEIGHT Kg	BAGS / CARTON
04120	Apricot Stracciatella	1,0	6
04130	Orange Stracciatella	1,0	6
04140	Sour cherry Stracciatella	1,0	6
04150	Figs Stracciatella	1,0	6

CANDIED CITRUS FRUITS

The Agrimontana excellence expresses all its values in the traditional candied fruit sector with extreme attention paid to:

- the supply chain (Calabria oranges, lemons from Sicily and Diamante citron, ...);
- the processing of the raw material (peeling by hand, quick freezing, ...);
- the candying process carried out on intact fruit without the use of sulfur dioxide and in the traditional long lead times;
- the cutting, dicing and pulping carried out strictly following the candying process, so that the essential oils of the peels, fixed by sugars, are not lost.

Tips

- The orange paste blends beautifully with the Arriba and Sur del Lago chocolate, it is refined with cream, and it is gourmet with vanilla pods;
- it is curious and intriguing to mix pink grapefruit with Sambirano chocolate.



ITEM CODE	DESCRIPTION	NET WEIGHT Kg	NET WEIGHT Kg / CARTON	BAGS / CARTON
02218	Orange Peel in Cubes (8 x 8 mm)	3,00	6,00	2
02229	Lemon Peel in Cubes (8x8 mm)	3,00	6,00	2
02249	Pineapple in Big Cubes	3,00	6,00	2
02228	Orange Peel Paste	3,00	6,00	2
02232	Lemon Peel Paste	3,00	6,00	2
02237	Pink grapefruit peel in Paste	3,00	6,00	2

CANDIED SOUR CHERRIES, VERE AMARENE

Besides citrus fruits, with the same rigorous processes and controls, Agrimontana produces true sour cherries in their candying syrup. Crystallized in the absence of SO₂, they retain their original taste without the addition of flavorings and colorings.



ITEM CODE	DESCRIPTION	NET WEIGHT Kg	NET WEIGHT DRAINED Kg	BAGS / CARTON
02070	AMARENATA 20/22 (cherries to use also for Ice Cream production/ topping)	6,40	3,80	2
02009	Fresh candied, Genuine Sour CHERRIES - 65 % fruit (Vere Amarene)	6,25	3,80	2
02072	Red CHERRIES with Maraschino S.V.	6,30	3,80	2

EASY WEIGHT

MILK CHOCOLATE

ITEM CODE	INGREDIENTS	g DOSES	% DOSES
	water	610	61,00
	saccharose sugar	100	10,00
08206	Agrimontana Cream Easy weight structurer	150	15,00
00816	Domori Arriba nacional milk chocolate 56%	140	14,00
Total		1000	100

FIOR DI LATTE

ITEM CODE	INGREDIENTS	g DOSES	% DOSES
	water	600	60,00
	sugar	160	15,50
	fresh cream	90	8,50
08206	Agrimontana Cream Easy weight structurer	150	16,00
Total		1000	100

CREME

ITEM CODE	INGREDIENTS	g DOSES	% DOSES
	water	600	60,00
	saccharose sugar	170	17,00
	pasteurized egg yolk	100	10,00
08206	Agrimontana Cream Easy weight structurer	130	13,00
Total		1000	100

Generously grate orange or lemon peel.

ALMOND

ITEM CODE	INGREDIENTS	g DOSES	% DOSES
	water	590	59,00
	saccharose sugar	160	16,00
08206	Agrimontana Cream Easy weight structurer	150	15,00
00554	Val di Noto almond paste	100	10,00
Total		1000	100

GIANDUJA

ITEM CODE	INGREDIENTS	g DOSES	% DOSES
	water	600	60,00
	saccharose sugar	110	11,00
08206	Agrimontana Cream Easy weight structurer	140	14,00
050382	dark gianduja	150	15,00
Total		1000	100

DARK CHOCOLATE			
ITEM CODE	INGREDIENTS	g DOSES	% DOSES
	water	600	60,00
	saccharose sugar	170	17,00
08206	Agrimontana Cream Easy weight structurer	140	14,00
	Domori 100% cocoa mass	90	9,00
Total		1000	100

In a bowl, mix well the sugar, the cocoa mass and the cream easy weight.
Then add boiling water, mix well before freezing.

HAZELNUT OR PISTACHIO			
ITEM CODE	INGREDIENTS	g DOSES	% DOSES
	water	600	60,00
	saccharose sugar	170	17,00
08206	Agrimontana Cream Easy weight structurer	140	14,00
	I.G.P. Piedmont hazelnut paste or Bronte Pure Pistachio Paste	90	9,00
Total		1000	100

FRUITS			
ITEM CODE	INGREDIENTS	g DOSES	% DOSES
	water	440	44,00
	Agrimontana natural fruit puree	350	35,00
08207	Agrimontana Fruit Easy Weight structurer	210	21,00
Total		1000	100

Mix the fruit easy weight with the Agrimontana natural fruit puree, then add the warm water.

GIANDUJA			
ITEM CODE	INGREDIENTS	g DOSES	% DOSES
	water	600	60,00
	saccharose sugar	135	13,50
08206	Agrimontana Cream Easy weight structurer	150	15,00
00816	Domori Arriba Nacional Milk Chocolate 56 %	60	6,00
050422	I.G.P. Piedmont Hazelnut Paste	55	5,50
Total		1000	100

BACIO			
ITEM CODE	INGREDIENTS	g DOSES	% DOSES
	water	600	60,00
	saccharose sugar	135	13,50
08206	Agrimontana Cream Easy weight structurer	150	15,00
050382	Dark gianduja	100	10,00
00616	Aromatiqo cocoa powder 22-24% fats	15	1,50
Total		1000	100

Garnish with whole hazelnuts or hazelnuts in grains.

MARRON			
ITEM CODE	INGREDIENTS	g DOSES	% DOSES
	water	540	54,00
	saccharose sugar	30	3,00
	fresh cream	80	8,00
08206	Agrimontana Cream Easy weight structurer	150	15,00
03210	Marron cream	200	20,00
Total		1000	100

WHITE CHOCOLATE & FRUIT			
ITEM CODE	INGREDIENTS	g DOSES	% DOSES
	water	580	58,00
	saccharose sugar	120	12,00
	Agrimontana natural fruit puree	80	8,00
08206	Agrimontana Cream Easy weight structurer	150	15,00
00894	Blanqo white chocolate	70	7,00
Total		1000	100



IL GELATO
ACCORDING TO
AGRIMONTANA





agrimontana

Azienda Agrimontana S.p.A.
Località Ponte della Sale
12011 Borgo S. Dalmazzo
Cuneo, Italia
Tel +39 0171 261157
Fax +39 0171 261670
agrimontana@agrimontana.it
www.agrimontana.it

Export Distributor
Agriland s.a.m.
27 Blvd. d'Italie
98000 Monte Carlo - Monaco
Tel. +377 93306173
Fax +377 93150120
agriland@agriland.mc
www.agriland.mc



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